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## **Poultry Science and Fur-Bearing Animals**

STA/STA

June 5, 1986

Vol. 2, No. 4

### Introduction

The reason this newsletter is so short is because my office was invaded by gremlins. They took my newsletter file off the desk and hid it. There were a number of items that I had to pass along, and some you wanted included. So if it is not too late, send the material to me again.

### Meetings

#### 1) Northeast United Egg Producers

The Northeast UEP has announced their Second Annual Trade Show will be held in Atlantic City, New Jersey at the Resorts International Hotel on Sunday and Monday, November 8 and 9, 1986. Almost all exhibition spaces have been reserved, so this should be a great opportunity to visit a variety of industry and university personnel. For more information, contact:

Christine Bushway  
P.O. Box MM  
Durham, New Hampshire 03824  
603/868-2824

or, Bruce Limpert 717/367-1195

#### 2) National Board of Fur Farm Organizations

This organization will hold its 10th annual short course on mink and foxes at Fox Hill Resort and Conference Center, Mishicot, Wisconsin, on Wednesday August 6. Speakers include scientists and producers from the U.S., Canada, and Denmark. Advance registration of \$23.00 is required. For more details, contact:

Bruce Smith, Administrative Officer  
National Board of Fur Farm Organizations  
Suite 120  
450 North Sunny Slope Road  
Broodfield, Wisconsin 53005  
414/786-4242

## Opportunities

### 1) New York Poultry Industry

There are two positions in NY for someone with a Bachelor degree or similar training in poultry. Contact Jerry Skoda, as listed in your directory.

### 2) University of Missouri Columbia

The Animal Sciences Department has announced they will accept applications for a tenure track assistant professor position until September 1, 1986, or until a suitable applicant is found. The position is 50% extension, 30% teaching and 20% research. The person is expected to develop a progressive educational turkey program in with emphasis on reproduction and management. For more information, contact:

Dr. George Jesse  
Interim Chairman  
S-104 Animal Sciences Research Center  
University of Missouri-Columbia  
Columbia, MO 65211

### 3) University of Missouri-Columbia

The Animal Sciences Department also has announced they will fill the position of Chairperson. The deadline for applications is August 30, 1986 or until a suitable applicant is found. The qualifications are a Ph.D. and the customary professional accomplishments. For more information, contact:

Dr. John Massey  
Chairman Search Committee  
S-132 Animal Sciences Research Center  
University of Missouri-Columbia  
Columbia, MO 65211

## Enclosures

### 1) Food Safety and Inspection Service (FSIS)

As described in the two enclosures, the FSIS of the USDA is responsible for assuring that meat and poultry products are safe, wholesome, and accurately labeled. Their responsibilities differ from those of the Agricultural Marketing Service (AMS) in that the AMS is responsible for establishing grades and standards for meat, poultry and other food stuffs, and assists in the orderly marketing of agricultural commodities. These enclosures are intended to inform you of the purpose of other agencies, and material you may obtain from them.

2) Feed Composition Data Bank (FCDB)

The enclosure describes publications available through the FCDB at the National Agricultural Library (NAL), and through the National Technical Information Service.

In a related matter, they are searching for someone willing to serve as a resident scholar, while the FCDB is being reviewed, revised, and put on the computer and/or magnetic tape. For more information contact:

Holly Majkowski  
Project Manager, FCDB  
Information Systems Divisions  
National Agricultural Library  
Beltsville, Maryland 20705  
301/344-3813

Federal  
Register

Voluntary Standards and Grades for Poultry

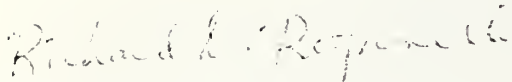
In a final rule effective June 9, 1986, the Agricultural Marketing Service (AMS) has revised the regulations for the voluntary grading of poultry products and rabbit products, and the voluntary U.S. standards and grades for poultry products. The major revisions will:

- 1) Clarify tolerances for exposed flesh and discoloration in the standards for ready-to-cook poultry carcasses and parts; and increase the Rock Cornish game hen and Cornish game hen lower weight range to 2 lb., from 1.5 lb.
- 2) Only require that boneless poultry breasts and thighs be graded in the deboned state.
- 3) Remove the U.S. Grade A - For Further Processing, for ready-to-cook turkey carcasses, because this grade is no longer used.
- 4) Make editorial changes for consistency within the standards for poultry products and with applicable definitions in the Poultry Products Inspection Regulations.
- 5) Provide an additional option for printing the USDA grademark for poultry and rabbit products.
- 6) Only require that poultry meat used in the preparation of poultry roasts be examined after deboning.
- 7) Make various miscellaneous editorial changes.

Since private standards for Boneless Poultry - A Quality, and Boneless - Skinless Poultry Products - A Quality are presently adequate, these proposed changes will not be adapted (see Federal Register, October 24, 1985 - 50 FR 43204). For more information, contact:

Merlin L. Nichols, Jr., Assistant Chief  
Standardization Branch, Poultry Division  
Agricultural Marketing Service  
U.S. Department of Agriculture  
Washington, DC 20250  
202/447-3507

Source: Federal Register, Vol. 51, No. 90; Friday, May 9, 1985, pages 17278-17282.



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